

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

Cancel claims 1 through 14.

15. (New) A dry, packaged semi-ready meal for preparing a meal of high gustatorial quality comprising:

a mixture of dry and dried ingredients provided in two batches packaged separate from each other;

the first batch comprising dried temperature-sensitive ingredients to be cooked and/or absorbed in an aqueous solution; and

the second batch comprising temperature-insensitive ingredients to be absorbed in cooking oil and/or fat, whose fat-dissolving ingredients flavor the cooking oil and/or fat, and which,

after mixing same with the first batch in the aqueous solution in combination with the inherent taste and odor of staple ingredients and the gustatorial and olfactory ingredients of the first batch, endow the meal to be prepared after cooking with its typical overall gustatorial and olfactory impact.

16. (New) The dry, packaged semi-ready meal according to claim 15, wherein staple ingredients in dried form are contained in the separately packaged first batch with the dried temperature-sensitive ingredients comprising at least one of spices, herbs, seasonings, consistency-enhancing ingredients, or additives.

17. (New) The dry, packaged semi-ready meal according to claim 16, wherein the temperature-insensitive ingredients comprise at least one of herbs and spices; and said at least one of herbs and spices are ground to a degree relative to each other so that optimum release of each gustatorial component of said at least one of herbs and spices occurs at about the same oil temperature.

18. (New) The dry, packaged semi-ready meal according to claim 15, wherein the temperature-insensitive ingredients comprise at least one of herbs and spices; and said at least one of herbs and spices are ground to a degree relative to each other so that optimum release of each gustatorial component of said at least one of herbs and spices occurs at about the same oil temperature.
19. (New) The dry, packaged semi-ready meal according to claim 15, wherein the staple ingredients include at least one of legumes, rice, pasta, cereals, and soy extrudate.
20. (New) A method of preparing a meal from a dried semi-ready meal according to claim 1 comprising the steps:
  - flavoring cooking oil and/or fat with the temperature-insensitive ingredients of the second batch by heating,
  - absorbing the temperature-sensitive ingredients contained in the first batch together with the staple ingredients to be cooked in the aqueous solution, and
  - mixing the aqueous solution with the flavored cooking oil and/or fat.
21. (New) The method according to 20, wherein the step of mixing the aqueous solution with the flavored cooking oil and/or fat is done after cooking the staple ingredients in the aqueous phase.
22. (New) The method according to claim 20, wherein the step of mixing the aqueous phase with the flavored cooking oil and/or fat is done before cooking the staple ingredients.
23. (New) The method according to claim 20, further comprising:
  - coating and/or searing fresh staple ingredients with the flavored cooking oil and/or fat before being mixed and cooked with the ingredients of the first batch in the aqueous solution.
24. (New) The method according to claim 20, wherein the cooking oil and/or fat is heated for flavoring with the ingredients of the second batch to a temperature in the range 120°C to 170°C.

25. (New) Use of a dried, packaged semi-ready meal according to claim 1 to prepare a meal for sale in vending machines.

26. (New) A dry, packaged semi-ready meal for preparing a meal of high gustatorial quality comprising:

a mixture of dry and dried ingredients provided in a first batch and a second batch, the first and second batches being packaged separate from one another,

the first batch comprising temperature-sensitive ingredients to be cooked and/or absorbed in an aqueous solution,

the second batch comprising temperature-insensitive fat soluble ingredients to be absorbed in cooking oil and/or fat,

at least one of the first batch and the second batch further comprising staple ingredients,

wherein after mixing the first batch and aqueous phase with the second batch, the mixed batches provide the meal to be prepared, after cooking, with its typical overall gustatorial and olfactory impact.

27. (New) The dry, packaged semi-ready meal according to claim 26, wherein the staple ingredients in dried form are contained in the separately packaged first batch with the dried temperature-sensitive ingredients comprising at least one of spices, herbs, seasonings, consistency-enhancing ingredients, or additives.

28. (New) The dry, packaged semi-ready meal according to claim 27, wherein the temperature-insensitive fat soluble ingredients comprise at least one of herbs and spices; and said at least one of herbs and spices are ground to a degree relative to each other so that optimum release of each gustatorial component of each of said at least one of herbs and spices occurs at about the same oil temperature.

29. (New) The dry, packaged semi-ready meal according to claim 26, wherein the temperature-insensitive fat soluble ingredients comprise at least one of herbs and spices; and said at least one of herbs and spices are ground to a degree relative to each other so that optimum re-

lease of each gustatorial component of each of said at least one of herbs and spices occurs at about the same oil temperature.

30. (New) The dry, packaged semi-ready meal according to claim 26, wherein the staple ingredients include at least one of legumes, rice, pasta, cereals, and soy extrudate.

31. A method of preparing a meal of high gustatorial quality comprising the steps of:  
providing a dry, packaged semi-ready meal for preparing the meal of high gustatorial quality comprising:

a mixture of dry and dried ingredients provided in a first batch and a second batch, the first and second batches being packaged separate from one another,

the first batch comprising temperature-sensitive ingredients to be cooked and/or absorbed in an aqueous solution,

the second batch comprising temperature-insensitive fat soluble ingredients to be absorbed in cooking oil and/or fat,

at least one of the first batch and the second batch further comprising staple ingredients,

adding the first batch temperature-sensitive ingredients to an aqueous solution;

heating the aqueous solution to absorb the temperature-sensitive-ingredients into the aqueous solution and cooking any staple ingredients included with the first batch;

adding the second batch temperature-insensitive fat soluble ingredients to cooking oil and/or fat;

heating the cooking oil and/or fat until the cooking oil and /or fat are flavored by the second batch temperature-insensitive fat soluble ingredients; and

mixing the aqueous solution and temperature-sensitive ingredients with the flavored cooking oil and/or fat.

32. (New) The method according to 31, wherein the step of mixing the aqueous solution and temperature-sensitive ingredients with the flavored cooking oil and/or fat is done after cooking the staple ingredients in the aqueous phase.

33. (New) The method according to claim 31, wherein the step of mixing the aqueous solution and temperature-sensitive ingredients with the flavored cooking oil and/or fat is done before cooking the staple ingredients.

34. (New) The method according to claim 31, further comprising:  
coating and/or searing fresh staple ingredients with the flavored cooking oil and/or fat before the step of mixing the aqueous solution and temperature-sensitive-ingredients with the flavored cooking oil and/or fat.